

季節海鮮刺身拼盤

Seafood Platter	時令刺身 (12片) Assorted Sashimi (12 pcs.)	TWD880
	特選刺身 (18片) Supreme Sashimi (18 pcs.)	TWD1,280
	岩彩海鮮拼盤 (熟食海鮮) VARVE Seafood Platter	TWD3,580
	岩選龍蝦木盒刺身 Lobster Seafood Platter	TWD5,880

熱炒

Stir-Fry	三星蔥爆大文蛤 🍤 Stir-Fried Clams with Scallions and Garlic	TWD330
	麻油蔥燒赤嘴貝 Stir-Fried Clams and Scallions with Sesame Oil and Cooking Wine	TWD330
	綠絲玉露灼透抽 Blanched Squid with Fish Sauce and Scallions	TWD420
	三星白蒜炒透抽 🍤 Stir-Fried Squid with Scallions and Garlic	TWD420
	油淋辣子無目鰻 Stir-Fried Eel with Chili Oil and Chili Peppers	TWD520
	麻油酒嗆無目鰻 Stir-Fried Eel with Sesame Oil and Cooking Wine	TWD520
	白灼燙鮮蝦 Blanched Shrimp Served with Scallions, Ginger and Garlic	TWD520
金蒜奶油炒鮮蝦 Stir-Fried Shrimp with Butter, Garlic and Black Pepper	TWD520	

砂鍋煲

Claypot	蟹粉小卷豆腐煲 Braised Squid and Tofu with Crab Meat	TWD580
	XO干貝什錦燒 Braised Scallops, Shrimp and Vegetables with XO Sauce	TWD980
	啫啫帝王蟹煲 Braised King Crab and Vegetables with Scallions and Ginger in Oyster Sauce	TWD1,580

🍤 Chef's Special 主廚精選 / 🦞 Shellfish 甲殼類海鮮 / 🥜 Nuts 堅果類 / 🌱 Vegan Friendly 可作素食 / 🌶️ Spicy 香辣

以上價格需另加10%服務費。All prices are subject to 10% service charge.  
 若貴客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員。Please inform one of our associates of any dietary concerns or allergies.  
 自備酒精性飲品，將酌收杯血清潔費，每杯TWD50起；杯血清潔費依使用杯數計費，實際收費依餐廳現場公告為主。  
 Glass cleaning fee for alcoholic beverages brought from outside is a minimum of TWD50 per glass. Prices are subject to change.  
 本菜單所使用牛肉和豬肉來自於: U.S.-美國 -JP 日本 -TW 台灣  
 The beef and pork used in our dishes are sourced from the following countries: -United States -Japan -Taiwan

酥炸

Deep-Fry	酥脆南澳那個魚 🌶️ Deep-Fried Fish with Pepper Salt and Fried Garlic	TWD380
	酥炸椒鹽小黑鱈 🍤 Deep-Fried Fish with Salt and Pepper	TWD420
	椒麻花生鹹酥蝦 🌶️🥜 Deep-Fried Shrimp with Spicy Peanuts	TWD520

肉

Meat	虎椒大千臭腐雞 Stir-Fried Chicken and Stinky Tofu with Dried Fish and Chili Pepper	TWD450
	蔥燒噶瑪蘭黑豚 (台灣豬) (附餅皮4片、花生粉、香菜、酸菜) 🥜 Braised Pork Belly with Scallions (TW Pork)	TWD520
	山櫻木燻烤火山骨 (台灣豬) 🌶️ Grilled Pork Loin Bone with Sweet and Sour Chili Sauce (TW Pork)	TWD580
	噶瑪蘭威士忌奶油牛小排 (美國牛) Stir-Fried Beef Short Ribs with Whiskey Butter Cream Sauce (U.S. Beef)	TWD780
奶油香煎鹿兒島A5和牛 (日本牛) 🍤 Pan-Fried Japanese Kagoshima A5 Wagyu Beef with Butter (JP Beef)	200 g / TWD1,980	

食事

Rice & Noodles	蟹粉山女海撈麵 Stewed Noodles with Fish Roe	TWD1,280
	桂丁雞柴魚炊飯 Braised Chicken Rice	TWD880
	鹿兒島A5和牛炊飯 (日本牛) Japanese Kagoshima A5 Wagyu Beef Rice (JP Beef)	TWD1,380
	龍蝦海鮮米粉湯 Lobster Seafood Rice Noodle Soup	優惠價 Special Offer TWD5,580 (原價 Original Price TWD6,888)

時蔬

Vegetable	季節時蔬 Stir-Fried Seasonal Vegetable	TWD380
-----------	---------------------------------------	--------

🍤 Chef's Special 主廚精選 / 🦞 Shellfish 甲殼類海鮮 / 🥜 Nuts 堅果類 / 🌱 Vegan Friendly 可作素食 / 🌶️ Spicy 香辣

以上價格需另加10%服務費。All prices are subject to 10% service charge.  
 若貴客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員。Please inform one of our associates of any dietary concerns or allergies.  
 自備酒精性飲品，將酌收杯血清潔費，每杯TWD50起；杯血清潔費依使用杯數計費，實際收費依餐廳現場公告為主。  
 Glass cleaning fee for alcoholic beverages brought from outside is a minimum of TWD50 per glass. Prices are subject to change.  
 本菜單所使用牛肉和豬肉來自於: U.S.-美國 -JP 日本 -TW 台灣  
 The beef and pork used in our dishes are sourced from the following countries: -United States -Japan -Taiwan